



# WINE TASTING OPTIONS

(1 glass = 30 ml)



## CYCLADIC MISTRAL | 20 euro

**Aidani** | Aidani 100%, PGI Cyclades

**Aa** | Assyrtiko 85%, PDO Santorini

**Santorini** | Assyrtiko 100%, PDO Santorini

**Mm Rosé** | Mavrotragano - Mandilaria, PGI Cyclades

**Mm** | Mavrotragano - Mandilaria, PGI Cyclades

## VOLCANO DIVER'S | 25 euro

**7 Villages** | Assyrtiko 100%, PDO Santorini

**Kavalieros** | Assyrtiko 100%, PDO Santorini

**Santorini Barrel** | Assyrtiko 100%, PDO Santorini

**Mavrotragano** | Mavrotragano 100%, PGI Cyclades

**Vinsanto** | Assyrtiko 75% - Aidani 25%, PDO Santorini

## ABSOLUTE ASSYRTIKO | 25 euro

**Santorini** | Assyrtiko 100%, PDO Santorini

**7 Villages** | Assyrtiko 100%, PDO Santorini

**Kavalieros** | Assyrtiko 100%, PDO Santorini

**Santorini Barrel** | Assyrtiko 100%, PDO Santorini

**Nychteri** | Assyrtiko 100%, PDO Santorini

## SIGALAS INTEGRAL | 34 euro

**Aidani** | Aidani 100%, PGI Cyclades

**Aa** | Assyrtiko 85%, PDO Santorini

**Santorini** | Assyrtiko 100%, PDO Santorini

**Santorini Barrel** | Assyrtiko 100%, PDO Santorini

**Mm Rosé** | Mavrotragano - Mandilaria, PGI Cyclades

**Mm** | Mavrotragano - Mandilaria, PGI Cyclades

**Mavrotragano** | Mavrotragano 100%, PGI Cyclades

**Apilotis** | Mandilaria 100%, PGI Cyclades



## APPETIZERS

**Handmade bread** 

€ 3.50

2 types of handmade bread | cherry tomato paste | olives

**Yalancı Dolmá**  

€ 13

Aidani vine leaves | fresh herbs | sheep yogurt

**Steamed seashells** 


€ 16

dill | lime

**“Xelouristó” style cod fish** 

€ 12

fresh onion | herb scented olive oil

**“Ladotyri” cheese** 

€ 12

homemade marmalade | fresh pepper

**Taramá**

€ 10

salmon roe | crispy pita bread

## SALADS

**Zucchini**  

€ 14

semi-dried cherry tomatoes | apricot | spearmint | “tsalafouti” cheese

**Santoriniá**  

€ 13

cherry tomatoes | “katsouni” | pickled caper leaves | olives | “chloró” cheese

## COLD DISHES

<b>Ceviche</b> 🌿	€ 17
citrus fruits   ginger   chili peppers   coriander   fresh seasonal fruit	
<b>Ceviche twist</b> 🌿	€ 17
greek salad stock   “chloró” cheese   fresh oregano	
<b>“Kiláda” deep-water shrimp</b> 🌿	€ 16
lime   seasonal greens   crispy corn   coriander   cherry tomatoes   jalapenos	
<b>Beef Tartare</b> 🌿	€ 18
mustard seed   pickled “katsouni”   capers   parsley   potato chips	
<b>Seafood “Spiniálo”</b> 🌿	€ 19
fresh onion   green olive oil   brine	

## HOT DISHES

<b>Fava Santorini</b> 🌿	€ 17
smoked eel   onion   pickled okra   cherry tomato paste   glasswort	
<b>Lamb Youvétsi</b>	€ 26
orzo   dry “anthótyro” cheese   lemongrass	
<b>Homemade Tagliatelle</b>	€ 19
shrimp stock   scorpionfish   herb scented olive oil	
<b>“Trachaná”</b> 🌿	€ 14
baked cherry tomato sauce   basil   “xinoτύρι” cheese	
<b>Smoked eggplant</b> 🌿 🌿	€ 18
baked cherry tomato sauce   cretan “galomyzíthra” cheese	
<b>Kyriaki’s “Moussaká”</b>	€ 26
beef cheek stew   smoked eggplant purée   potato confit   bechamel foam	
<b>Sauteed Seabream</b> 🌿	€ 25
string beans   peas   finocchio chutney   citrus fruits sauce	

## PLATTERS

**Cheese** 🌿 € 23  
assortment of Cycladic cheeses | homemade marmalade |  
sun-dried fruit

**Cheese & cold cuts** € 25  
assortment of Cycladic cheeses and hand-picked Greek  
cured meat cuts | sun-dried fruit

## DESSERTS

**Baklavá** 🌿 € 12  
Aegina pistachio | mastic  
ice cream

**Halvá** 🌿 € 12  
buffalo milk | cardamom | mahlab  
ice cream

**Chocolate** 🌿 € 15  
coffee cream | gianduja | butter  
biscuit | hazelnut

**Homemade spoon dessert** 🌿 € 4.50

## BEVERAGES

**Mineral Water**  
0.5 lt. € 0.50  
1 lt. € 2

**Greek Coffee**  
Single € 2.50  
Double € 3.50

**Sparkling Mineral Water**  
0.25 lt. € 2  
0.75 lt. € 4

**Espresso**  
Single € 2  
Double € 3











**Orange Juice (can)**  
0.33 lt. € 3

**Tea** € 2

🌿 vegan | 🌿 vegetarian | 🌿 gluten free

Executive Chef: Mrs. Kyriaki Fotopoulou  
Please advise your waiter on food allergies or intolerances, if any.

# WINE LIST

<b>White</b>		
Aidani	9	41
Aa	8	35
Santorini	10	45
Santorini Barrel	11	52
7 Villages	13	59
Kavalieros	16	75
Nychteri	17	85
<b>Rosé &amp; Sparkling</b>		
Mm Rosé	5	21
Kir-Yianni Xinomavro Sparkling Brut	6	19
<b>Red</b>		
Mm	7	31
Mavrotragano	15	71
<b>Dessert</b>		
Vinsanto	11	67
Apiliotis	8	48
<b>Distillates</b>		
Tsipouro 200 ml	3	9
Tsipouro 700 ml	3	27
Tsipouro double dist. 500 ml	4	35
Tsipouro 3yr barrel aged 500 ml	5	49
Prickly Pear Spirit 500 ml	6	57

All prices in euro - taxes included